

# Spaghetti Squash with Tomatoes, Basil, and Parmesan

**Makes:** 4 Servings

## Ingredients

1 spaghetti squash (about 1 1/2 pounds)  
1 **tablespoon** olive oil  
3 **tablespoons** Parmesan cheese  
1/4 **teaspoon** dried oregano  
2 **teaspoons** dried basil (or 1/2 cup fresh basil, chopped)  
1 **cup** cherry tomatoes (thinly sliced)  
salt and pepper (to taste, optional)

## Directions

1. Place the 2 squash halves, cut side down, in glass baking dish. Add about 1/4 cup water and cover with plastic wrap. Microwave on high 12 minutes or until soft when pressed. Let stand covered for 3 minutes.
2. In a large bowl, whisk oil, basil, oregano and 2 Tablespoons Parmesan. Stir in tomatoes and season lightly with salt and pepper to taste.
3. Scrape squash out with a fork, add strands to tomato mixture and toss until combined. Sprinkle with remaining 1 Tablespoon Parmesan cheese.